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**Restaurant, Bar, Brewery, Distillery, Casino**  
**Phase One Reopening Strategy in Response to COVID-19**  
April 27, 2020

Working together, Montanans have succeeded in limiting the person-to-person spread and impacts of COVID-19. This has presented an opportunity to begin a phased reopening of businesses that were previously required to be closed. A directive issued by the governor on April 22 specifically allows for resumption of business at restaurants, bars, breweries, distilleries and casinos, with reduced capacity and strict physical distancing protocols in place. Please note the following **requirements** for Phase One beginning **Monday, May 4, 2020**:

1. Assess the health of all employees at the beginning of each shift. Send home anyone with respiratory symptoms.
2. Strongly encourage all staff to use cloth face masks, and encourage masks for customers.
3. Close common areas where personnel are likely to congregate and interact, or enforce strict social distancing protocols.
4. **Social Distancing:**
  - a. In establishments where customers wait in a line, provide a way to keep customers who did not arrive together at least 6 feet apart.
  - b. Close waiting areas where adequate physical distancing cannot be maintained. Encourage customers to call for a reservation or an appointment, or use an online waiting-list application.
  - c. Limit capacity to 50% of normal operating capacity (based on fire code) to allow for adequate group spacing.
  - d. Allow no more than 6 people at a table.
  - e. Provide 6 feet of physical distance between groups and/or tables by:
    - i. Increasing table spacing, removing tables, or marking tables as closed;
    - ii. Providing for a physical barrier between tables; or
    - iii. Providing back-to-back booth seating, which is considered adequate separation.
5. **Cleaning Requirements:**
  - a. Clean menus between customers.
  - b. Clean all surfaces accessible to customers between customers, including tables, chairs, booths, highchairs, and gaming machines.

- c. Remove tabletop items, including condiments, menus, napkins, and décor, unless you can clean them adequately between customers.
- d. At quick-service restaurants, clean surfaces as described above between customers or keep the dining room closed.

**6. Other Restrictions:**

- a. Clean growlers and other refillable or reusable containers before refilling.
- b. Prohibit customers from sitting or standing at bars or counters.
- c. In bars, serve drinks and food at tables.
- d. Close self-service buffets.
- e. Do not provide drink refills unless you provide a clean glass.
- f. Eliminate self-service condiments.
- g. Separate gaming machines by 7 feet from machine center to machine center. If spacing cannot be achieved, close down machines to the point needed to allow the 7-foot distance between those in use.
- h. Keep self-service cups, straws, and lids behind a counter and hand to customers.

Lewis and Clark Public Health has the following **additional guidance** to help protect staff and customers from disease.

1. **Develop a written plan** to manage Phase One operations. Be sure to address any issues unique to your operations and location.
2. **Use cloth face masks** that fully cover the mouth and nose.
  - a. A cloth face covering will help contain any respiratory droplets from the wearer and protect other people. You could spread COVID-19 to others even if you do not feel sick.
  - b. The cloth face cover is not a substitute for social distancing and good personal hygiene.
  - c. You can make cloth face coverings at home or purchase them. If you want to make your own face mask, there are lots of patterns and instructions available. Here are two patterns that are recommended by reliable sources:  
  
 CDC: <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cloth-face-cover.html>  
  
 St. Peter's Health:  
  
<https://www.sphealth.org/sites/default/files/making%20a%20basic%20mask%204.6..20.pdf?1586198571129>
  - d. If you would like to donate cloth face coverings, visit [Volunteer Helena](#) to find out how.
3. **Support respiratory etiquette and hand hygiene** for employees, customers, and worksite visitors:
  - a. Provide tissues and no-touch disposal receptacles throughout the facility.

- b. Provide hand-washing facilities with soap and water and single-use towels. If soap and water are not readily available, provide an alcohol-based hand sanitizer with at least 60% alcohol.
  - c. Place hand sanitizers in several locations to encourage hand hygiene.
  - d. Discourage handshaking.
4. **Implement engineering controls** as appropriate for your business (those things that do not require action by the employee). These might include:
- a. Installing physical barriers, such as clear-plastic sneeze guards.
  - b. Installing high-efficiency air filters.
  - c. Increasing ventilation rates in the work environment.
  - d. Installing a drive-through window for customer service. Please remember to submit plans to the building authority prior to construction.
5. **Routinely clean** all surfaces touched by customers, as well as frequently touched surfaces, such doorknobs, handrails, and light switches. Use the cleaning agents that you usually use in these areas, and follow the directions on the labels.

If you have questions or need technical assistance, please call Lewis and Clark Public Health at 457-8900. Thank you for protecting our community from COVID-19.

**If you suspect Coronavirus, contact your medical provider.**

**For a link to this document and other local information:** [www.lccountymt.gov/covid-19](http://www.lccountymt.gov/covid-19)